



## CHRISTMAS SPICED SLICE

Preheat oven to 210°C. Grease a 20x30cm rectangle baking tin and line bottom and sides with baking paper.

### What you need:

- 1 batch of our Carrot Cake base mix
- 2 TBS blackstrap molasses or maple syrup
- 1 tsp gf baking powder
- 2 eggs size 7 @ room temp
- 1 cup of xmas fruit mincemeat (g/f)
- 1 cup of unsweetened natural yoghurt (note 3)
- 1 cup of milk (note 2)
- 100g butter, melted (note 1)
- Finely chopped zest of 1 orange

### CARROT CAKE BASE RECIPE MIX:

- 270g of our everyday flour mix
- 60g ground almonds
- 1 ½ level tsp guar gum
- ¾ level tsp gf baking soda
- ¼ level tsp gf baking powder
- 3 level tsp gf ground cinnamon
- 2 level tsp gf ground ginger
- 1 level tsp each gf nutmeg, mixed spice

### To Make:

Measure the butter and molasses into a saucepan and gently melt. Next measure the Carrot Cake base mix into a large bowl empty with the extra measure of baking powder. Stir well together then make a well in the centre. Next, into a jug add the eggs, yoghurt, milk and fruit mincemeat and whisk together. Pour into the bowl, gently begin to fold through along with the melted butter. Don't over mix. Pour into the tin and bake for 15-20 minutes until the centre springs back in the middle and a skewer comes out clean (ovens will vary). Completely cool in the tin before turning out.

Cut into squares and liberally dust with cinnamon icing sugar. Alternatively you could pipe a little fresh cream onto each and top with a few toasted slivered almonds.

### Note:

1. For dairy free use non dairy free spread of choice. I like to use Nuttalex Buttery
2. For dairy free use non dairy milk of choice.
3. For dairy free use plain coconut yoghurt.

**Tip:** If you are not going to use all in one go, half the slice then wrap and freeze. It freezes well. Or you could make into muffins instead. Line a 12 hole muffin tin with paper cases. Three quarter fill the case then bake as above. Try swapping the fruit mincemeat for a cup of cooked mashed kumara or pumpkin.